MIRAKULÖS
GRÄNSLÖS

GB

IKEA®

Design and Quality
IKEA of Sweden

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Subject to change without notice.

Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

⚠ **Warning!** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

⚠ Safety instructions

Installation

⚠ **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives

Use

⚠ **Warning!** Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **Warning!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  – do not put ovenware or other objects in the appliance directly on the bottom.
  – do not put aluminium foil directly on the bottom of the appliance.
  – do not put water directly into the hot appliance.
  – do not keep moist dishes and food in the appliance after you finish the cooking.
  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking

⚠ **Warning!** Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

Care and Cleaning

⚠ **Warning!** Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- If you use an oven spray, obey the safety instructions on the packaging.

Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

⚠ **Warning!** Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

⚠ **Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

Installation

⚠ **Warning!** Refer to the Safety chapters.

ⓘ Refer to the Assembly Instructions for the installation.

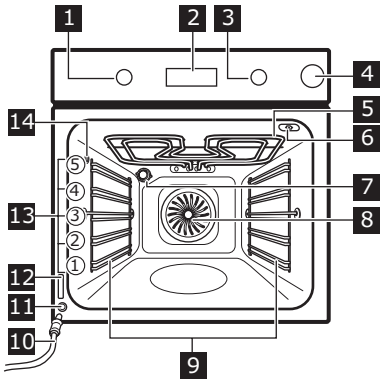
Electrical installation

⚠ **Warning!** Only a qualified person must do the electrical installation.

ⓘ The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety Information".

This appliance is only supplied with a main cable.

Product description



1 Oven function control knob
2 Electronic programmer
3 Temperature control knob
4 Water drawer
5 Grill
6 Socket for the core temperature sensor
7 Oven lamp
8 Fan
9 Shelf support, removable
10 Draining pipe
11 Water outlet valve
12 Rating plate
13 Shelf positions
14 Steam inlet

Oven accessories

- **Wire shelf x 2**
  For cookware, cake tins, roasts.
- **Baking tray x 1**
  For cakes and biscuits.
- **Grill- / Roasting pan x 1**
  To bake and roast or as pan to collect fat.
- **Core temperature sensor x 1**
  To measure how far the food is cooked.
- **Telescopic runners x 2 sets**
  For shelves and trays.

Before first use

⚠ **Warning!** Refer to the Safety chapters.

Initial cleaning

- Remove all accessories and removable shelf supports.
- Clean the appliance before first use.

Important! Refer to the chapter "Care and cleaning".

Setting the time of day

The display shows **hr** and **12:00**. **12** flashes.

1. Press **+** or **-** to set the correct hour.
2. Press ◴ to confirm. This is necessary only when you first set the time. Afterwards, the new time value is saved automatically after five seconds.
   The display shows **min** and the set hour. **00** flashes.
3. Press **+** or **-** to set the correct minutes.
4. Press ◴ to confirm. This is necessary only when you first set the time. Afterwards, the new time value is saved automatically after five seconds.
   The display shows the new time.

Changing the time of day

ⓘ You can change the time of day only when the appliance is in standby mode.

Press ◴ again and again until the indicator for the time of day ◴ flashes in the display. To set the new time, follow the procedure given in "Setting the time of day".

Preheating

Preheat the empty appliance to burn off the remaining grease.

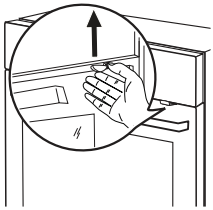
1. Set the function ▭ and the maximum temperature.

2. Let the appliance operate for 45 minutes.
3. Set the function and the maximum temperature.
4. Let the appliance operate for 15 minutes.

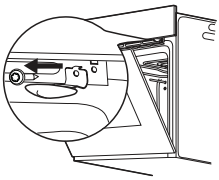
Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

Mechanical child lock

The appliance has the child lock installed and activated. It is below the control panel on the right side.



To open the oven door with the child lock installed, pull the child lock handle up as shown in the picture.
Close the oven door without pulling the child lock.



To remove the child lock, open the oven door and remove the child lock with the torx key. The torx key is in the oven fitting bag.

Daily use

⚠ **Warning!** Refer to the Safety chapters.

Activating and deactivating the appliance

1. Turn the knob for the oven functions clockwise to an oven function.
2. Turn the knob for the temperature to set the temperature. The display shows the set temperature.
3. To deactivate the appliance, turn the knob for the oven functions to the off position.

Display

1. Time and temperature
2. Heat-up and residual heat indicator
3. Water tank (selected models only)
4. Core temperature sensor (selected models only)
5. Door lock (selected models only)
6. Hours / minutes
7. Clock functions

Buttons

Button	Function	Description
	Clock	To set a clock function.
— , +	Minus, plus	To set the time.

Oven functions

Oven function		Application
	Off position	The appliance is off.
	Forced Air Cooking	To bake on the maximum temperature on three oven levels at the same time. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking. Also to dry food.
	Conventional (Top and Bottom Heat)	To bake and roast on one oven level.
	Grilling	To grill flat food in the middle of the grill, and to toast.
	Bottom Heat	To bake cakes with crispy or crusty bottoms, and to preserve food.
	Grilling with Fan	To roast larger joints of meat or poultry on one level. Also to gratinate, and to brown.
	Bread and Pizza Baking	To bake food on one oven level for a more intensive browning and a crispy bottom. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking.
	Defrost	To defrost frozen food. The knob for the temperature must be in the off position.
	Top Heat	To finish cooked dishes.
	Fast Grilling	To grill flat food in large quantities, and to toast.
	Forced Air + Steam	To steam dishes.

Heat-up and residual heat indicator

When you activate an oven function, the bars in the display come on one by one. The bars show that the oven temperature increases or decreases.

When you deactivate the appliance, the display shows the residual heat indicator if the temperature in the oven is more than 40 °C. Turn the temperature knob left or

right to show the oven temperature on the display.

Steam Cooking

1. Set the function .
2. Press the cover of the water drawer to open it. Fill the water drawer with water until the Tank Full indicator comes on. The maximum capacity of the tank is 950 ml. It is sufficient for approximately 55 - 60 minutes of cooking.

Important! Do not put water directly into the steam generator.
Use only water as the liquid. Do not use filtered (demineralised) or distilled water. Do not use other liquids.
Do not put flammable or alcoholic liquids (grappa, whisky, cognac, etc.) into the water drawer.

3. Push the water drawer into its initial position.
4. Prepare the food in the correct cookware.
5. Set the temperature between 130 °C and 250 °C. Refer to table for steam cooking.
6. Empty the water tank after the steam cooking is completed.

⚠ **Warning!** Wait a minimum of 60 minutes after each use of the Forced Air + Steam function in order to prevent hot water from exiting the water outlet valve.

Water Tank indicator

When the Steam cooking operates, the display shows water tank indicator. Water tank indicator shows the level of the water in the tank.

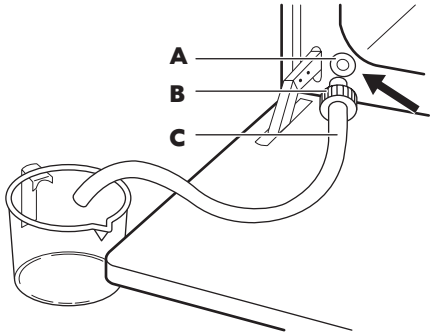
- — Water tank is full. An acoustic signal sounds when the tank is full.
- — Water tank is half full.
- — Water tank is empty. An acoustic signal sounds when the tank must be refilled.

ⓘ If you put too much water into the tank, the safety outlet moves the excess water to the bottom of the oven.
Remove the water with a sponge or cloth.

Emptying the water tank

Important! Make sure that the appliance is cool before you start to empty the water tank.

1. Prepare the draining pipe (C), included in the same package with the user manual. Put the connector (B) onto one of the ends of the draining pipe.



2. Put the second end of the draining pipe (C) into a container. Put it at a lower position than the outlet valve (A).
3. Open the oven door and put the connector (B) into the outlet valve (A).
4. Push the connector again and again when you empty the water tank.
5. Remove the connector from the valve when the water stops flowing.

⚠ **Warning!** Do not use the drained water to fill the water tank again.

ⓘ The water tank can have some water when the display shows symbol. Wait until the water flow from the water outlet valve stops.

Clock functions

Symbol	Function	Description
🔔	Minute Minder	To set a countdown time.
🕒	Time of day	To set, change or check the time of day. Refer to "Setting the time of day".
|→|	Duration	To set how long the appliance must operate. First set an oven function before you set this function.
→|	End	To set when the appliance must be deactivated. First set an oven function before you set this function. You can use Duration and End at the same time (Time Delay) to set the time when the appliance must be activated and then deactivated.

ⓘ Press 🕒 again and again to change the clock function.

ⓘ Press 🕒 to confirm the settings of the clock functions, or wait 5 seconds for the setting to be confirmed automatically.

Setting the Duration or End function during cooking function

1. Press 🕒 again and again until the symbol |→| or →| flashes in the display.
2. Press **+** or **-** to set the minutes.
3. Press 🕒 to confirm.
4. Press **+** or **-** to set the hour.
5. Press 🕒 to confirm.
6. When the set time ends, the symbol |→| or →| and the set time flash. The acoustic signal sounds for two minutes. The appliance deactivates. Press a button or open the appliance door to stop the signal.

ⓘ If you press 🕒 while setting the time for Duration |→|, the appliance switches to setting the End →| function.

Setting the Minute Minder

Used to set a countdown time. The maximum time you can set is 23 hours 59 minutes. This function has no effect on the operation of the oven. You can set the Minute Minder at any time, also if the appliance is off.

1. Press 🕒 again and again until 🔔 and **00** flash in the display.
2. Press **+** or **-** to set the Minute Minder. At first the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display. The appliance then calculates the time in hours and minutes.
3. The Minute Minder starts automatically after five seconds.
4. When the set time ends, the acoustic signal sounds for two minutes. **00:00** and 🔔 flash in the display. Press a button to stop the signal.

ⓘ If you set the Minute Minder when the Duration |→| or End →| function operates, the symbol 🔔 comes on in the display.

Count Up Timer

Use the Count Up Timer to monitor how long the oven operates.
Press 🕒 again and again until the display shows time without clock symbols.

ⓘ You cannot use the Count Up Timer when the Duration |→| or End →| function operates.

Using the accessories

⚠ **Warning!** Refer to the Safety chapters.

Core temperature sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

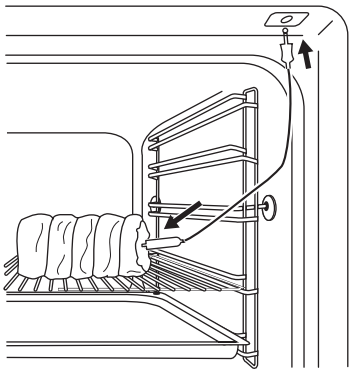
There are two temperatures to be set:

- The oven temperature.
- The core temperature. Refer to the values in the table.

Recommended core temperatures	
50 °C	Rare
60 °C	Medium
70 °C	Well done

Important! Only use the core temperature sensor supplied with the appliance, or genuine replacement parts.

1. Set the oven function and the oven temperature.
2. Put the tip of the core temperature sensor into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.



The display shows the symbol of the core temperature sensor and the default core temperature. When you use the core temperature sensor for the first time, the default core temperature is 60 °C.

4. While flashes, you can use the knob for the temperature to change the default core temperature.
5. Press ⏲ to save the new core temperature setting, or wait 10 seconds for it to be saved automatically. The new default core temperature is displayed during the next use of the core temperature sensor.
6. Make sure that the core temperature sensor stays in the meat and in the socket during the cooking.
7. When the meat is at the set core temperature, the symbol for the core temperature sensor and the default core temperature flash. An acoustic signal sounds for two minutes. The appliance deactivates automatically. Press a button to stop the signal.
8. Remove the plug of the core temperature sensor from the socket . Remove the meat from the appliance.

ⓘ The Duration and End do not operate with the core temperature sensor.

You can change the core temperature at any time during the cooking:

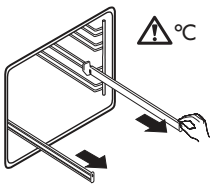
1. Press ⏲ :
   – Four times - the display shows the set core temperature which changes every 10 seconds to the current core temperature.
   – Five times - the display shows the current oven temperature which changes every 10 seconds to the set oven temperature.
   – Six times - the display shows the set oven temperature.
2. Use the knob for the temperature to change the temperature.

Telescopic runners

Important! Keep the installation instructions for the telescopic runners for future use.

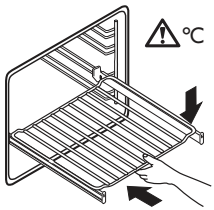
With telescopic runners you can put in and remove the shelves more easily.

1



Pull out the right and left hand telescopic runners.

2



Put the wire shelf on the telescopic runners and carefully push them into the appliance.

ⓘ You can also use the telescopic runners with the trays or pans supplied with the appliance (refer to “Product description”).

Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

⚠ **Caution!** Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

Additional functions

Child Lock

When the Child Lock is on, you cannot operate the oven. This is to make sure that children do not accidentally activate the appliance.

Activating and deactivating the Child Lock function:

1. Do not set an oven function.
2. Press and hold ◴ and **+** at the same time for two seconds.
3. An acoustic signal sounds. **SAFE** come on or go out in the display (when you activate or deactivate the Child Lock).

Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

Oven temperature	Switch-off time
30 - 115 °C	12.0 h
120 - 195 °C	8.5 h
200 - 245 °C	5.5 h
250	3.0 h

After an automatic switch-off, deactivate the appliance fully. Then you can activate it again.

Important! The automatic switch-off works with all oven functions, apart from Core temperature sensor, Duration and End.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Helpful hints and tips

- The appliance has five shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.
Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Weight (kg)	Food	Oven Function	Level	Oven temperature (°C)	Cooking Time (min)
1 - 1,5	Lamb		2	175	110 - 130
1 - 1,5	Meat (Roast beef, Pork)		2	180 - 210	45 - 90
1 - 1,5	Chicken		2	200	70 - 85
1,2	Rabbit		2	175	60 - 80
1,5	Duck		2	220	120 - 150
4	Turkey		2	180	210 - 240

Weight (kg)	Food	Oven Function	Level	Oven temperature (°C)	Cooking Time (min)
0,6 - 1	Fish		2	180 - 190	20 - 40
	Plum cake		2	160	50 - 60
1	Pies		2	170	80 - 100
	Biscuits		2 and 4	140 - 150	35 - 40
2	Lasagne		2	180 - 190	25 - 40
(0,7) - 1	Bread (bread rolls)		2	180 - (200)	(25) - 45 [1)]
1	Pizza		2	210 - 220	15 - 25 [1)]
-	Reheating (one plate dishes)		2	140	15 - 25 [1)]

1) Preheat for 10 minutes.

Care and cleaning

⚠ **Warning!** Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

ⓘ **Stainless steel or aluminium appliances:**

Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

Cleaning the door gasket

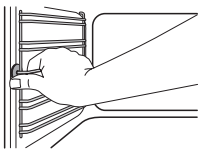
- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service Centre.
- To clean the door gasket, use a soft cloth with warm water and a cleaning agent.

Shelf supports

You can remove the shelf supports to clean the side walls.

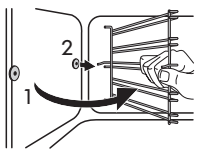
Removing the shelf supports

1



Pull the front of the shelf support away from the side wall.

2



Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports
Install the shelf supports in the opposite sequence.

ⓘ The rounded ends of the shelf supports must point to the front.

Oven lamp

⚠ **Warning!** Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp:
- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

ⓘ Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.
1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with a 40 watt, 230 V (50 Hz), 350 °C heat resistant oven light bulb (Connection type: E14).
4. Install the glass cover.

Cleaning the water tank

⚠ **Warning!** Do not put water into the water tank during the cleaning procedure.

ⓘ During the cleaning procedure, some water can drip from the steam inlet onto the cavity of the oven. Put a dripping pan on the shelf level directly below the steam inlet to prevent water from falling onto the bottom of the oven cavity.

After some time, you can have lime deposits in your oven. To prevent this, clean the parts of the oven that generate the steam. Empty the tank after each steam cooking.
1. Fill in the water tank with 900 ml of water and 50 ml of citric acid (five teaspoons). Deactivate the oven and wait for approximately 60 minutes.
2. Activate the oven and set the Forced Air + Steam function. Set the temperature 230 °C. Deactivate it after 25 minutes and let it cool down for 15 minutes.
3. Activate the oven and set the Forced Air + Steam function. Set the temperature between 130 and 230 °C. Deactivate it after 10 minutes. Let it cool down and continue with the removal of the tank contents (refer to "Emptying the water tank").
4. Rinse the water tank and clean the remaining lime residue in the oven with a cloth.
5. Clean the drain pipe by hand in warm water with soap. To prevent damage, do not use acids, sprays or similar cleaning agents.

Types of water
- **Soft water with low lime content** - the manufacturer recommends this because it decreases the quantity of cleaning procedures.
- **Tap water** - you can use it if your domestic water supply has purifier or water sweetener.
- **Hard water with high lime content** - it does not have an effect on the performance of the appliance but it increases the quantity of cleaning procedures.

CALCIUM QUANTITY TABLE INDICATED FROM W.H.O. (World Health Organization)				
Calcium deposit	**Water hardness (French degrees)**	**Water hardness (German degrees)**	**Water classification**	**Run decalcification every**
0 - 60 mg / l	0 - 6	0 - 3	Sweet of soft	75 cycles - 2.5 months
60 - 120 mg / l	6 - 12	3 - 7	Medium hardness	50 cycles - 2 months
120 - 180 mg / l	12 - 18	8 - 10	Hard or calcareous	40 cycles - 1.5 months
over 180 mg / l	over 18	over 10	Very hard	30 cycles - 1 month

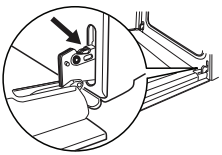
Cleaning the oven door

The oven door has three glass panels. You can remove the oven door and the internal glass panels to clean them.

ⓘ The oven door can close if you try to remove the glass panels before you remove the oven door.

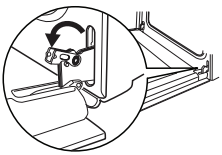
Removing the oven door and the glass panels

1



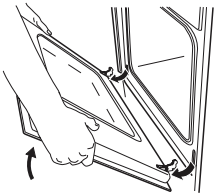
Open the door fully.

2



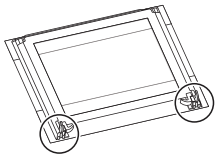
Lift and turn the levers on the two hinges.

3



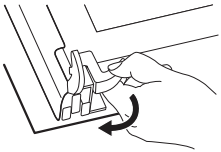
Close the oven door to the first opening position (halfway). Then pull forward and remove it from its seat.

4



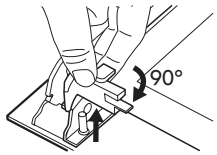
Put the door on a soft cloth on a stable surface.

5



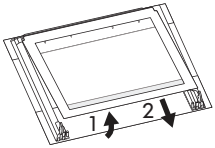
Release the locking system to remove the glass panels.

6



Turn the two fasteners by 90° and remove them from their seats.

7



Carefully lift (step 1) and remove (step 2) the glass panels one by one. Start from the top panel.

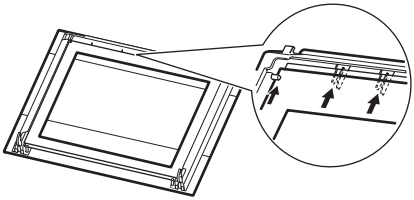
Clean the glass panels with water and soap. Dry the glass panels carefully.

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

Make sure that you put the glass panels back in the correct sequence. The second panel has a decorative frame. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

Make sure that you install the top panel in the seats correctly (refer to the illustration).



What to do if…

⚠ **Warning!** Refer to the Safety chapters.

Problem	Possible cause	Remedy
The oven does not heat up.	The appliance is deactivated.	Activate the appliance.
The oven does not heat up.	The clock is not set.	Set the clock. Refer to "Setting the time of day".
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is on.	Refer to "Automatic switch-off".
The oven does not heat up.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.

Problem	Possible cause	Remedy
The display shows an error code.	There is an electronic fault.	1. Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. 2. If the display shows the error code again, contact the service centre.
There is water inside the oven.	There is too much water in the tank.	Deactivate the appliance and remove the water with a cloth or sponge.
The steam cooking does not operate.	Lime obstructs the hole.	Check the steam inlet opening. Remove the lime.
It takes more than three minutes to empty the water tank or the water leaks from the steam inlet opening.	There are lime deposits in the appliance.	Check the water tank. Refer to “Cleaning the water tank”.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation collect on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the oven for longer than 15 - 20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

Technical data

Dimensions (internal)	Width Height Depth	480 355 417
Usable volumes	71 l	
Area of baking tray	1438 cm²	

Bottom heating element	1000 W
Grill	2300 W
Fan	1900 W
Total rating	2780 W
Voltage	230 - 240 V
Frequency	50 Hz
Number of functions	10
Energy Consumption with a standard load, Conventional (Top and Bottom Heat)	0.89 kWh
Energy Consumption with a standard load, Forced Air Cooking	0.88 kWh

Environment concerns

Recycle the materials with the symbol ♺.
Put the packaging in applicable containers to recycle it.
Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

IKEA GUARANTEE

How long is the IKEA guarantee valid?

This guarantee is valid for five (5) years from the original date of purchase of Your appliance at IKEA, unless the appliance is named LAGAN in which case two (2) years of guarantee apply. The original sales receipt is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance,

Which appliances are not covered by the IKEA five (5) years guarantee?

The range of appliances named LAGAN and all appliances purchased in IKEA before 1st of August 2007

Who will execute the service?

IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?
The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline “What is not covered under this guarantee?” Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?
IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?
- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician’s visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to their home or other address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by this guarantee.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the service provider or its authorized service partner will re-install the repaired appliance or install the replacement, if necessary.

This restriction do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies
The IKEA guarantee gives You specific legal rights, which covers or exceed local demands. However these conditions do not limit in any way consumer rights described in the local legislation

Area of validity

For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country. An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:

- the technical specifications of the country in which the guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information;

The dedicated After Sales Service for IKEA appliances:

Please do not hesitate to contact IKEA After Sales Service to:

1. make a service request under this guarantee;
2. ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture. The service won't provide clarifications related to:
   – the overall IKEA kitchen installation;
   – connections to electricity (if machine comes without plug and cable), to water and to gas since they have to be executed by an authorized service engineer.
3. ask for clarification on user manual contents and specifications of the IKEA appliance.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual section of this booklet before contacting us.

How to reach us if You need our service

Please refer to the last page of this manual for the full list of IKEA appointed contacts and relative national phone numbers.

Important! In order to provide You with a quicker service, we recommend that You use the specific phone numbers listed at the end of this manual. Always refer to the numbers listed in the booklet of the specific appliance You need an assistance for. Before calling us, assure that You have to hand the IKEA article number (8 digit code) for the appliance of which you need our assistance.

Important! SAVE THE SALES RECEIPT! It is Your proof of purchase and required for the guarantee to apply. Note that the receipt reports also the IKEA article name and number (8 digit code) for each of the appliances you have purchased.

Do You need extra help?

For any additional questions not related to After Sales of your appliances, please contact our nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.

Country	Phone number	Call Fee	Opening time
België	070 246016	Binnenlandse gesprekskosten	8 tot 20 Weekdagen
Belgique		Tarif des appels nationaux	8 à 20. En semaine
България	00359 888 16 0 8	Такса за повикване от страната	От 9 до 18 ч в работни дни
Česká republika	246 019721	Cena za místní hovor	8 až 20 v pracovních dnech
Danmark	70 15 09 09	Landstakst	man.-fre. 09.00-20.00 lør. 09.00-16.00 1 søndag pr. måned, normalt første søndag i måneden
Deutschland	+49 1806 33 45 32*	* 0,20 € / Verbindung aus dem Festnetz max. 0,60 € / Verbindung aus dem Mobilfunknetz	8 bis 20 Werktage
Ελλάδα	211 176 8276	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
España	91 1875537	Tarifa de llamadas nacionales	De 8 a 20 en días laborables
France	0170 36 02 05	Tarif des appels nationaux	9 à 21. En semaine
Hrvatska	01 63 23 338	Lokalna cijena poziva	pon. - pet. 8:00 - 16:00
Ireland	0 14845915	National call rate	8 till 20 Weekdays
Ísland	5880503	Innanlandsgjald fyrir síma	9 til 18. Virka daga
Italia	02 00620818	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Κυπρος	22 030 529	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
Lietuva	5 230 06 99	Nacionalinių pokalbių tarifai	Pr. - Ketv.: 8:00 - 12:00, 12:45 - 17:00 Pnkt.: 8:00 - 12:00, 12:45 - 15:45
Magyarország	061 998 0549	Belföldi díjszabás	Hétköznap 8 és 10 óra között
Nederland	0900 235 45 32 and/or 0900 BEL IKEA	0,10 EUR/min (niet lokaal)Incl. BTW	ma-vr 9.00-21.00 zat 9.00-20.00 zon 9.00-18.00
Norge	815 22052	Takst innland	8 til 20 ukedager
Österreich	0810 300486	zum Ortstarif	8 bis 20 Werktage
Polska	012 297 8787	Stawka wg taryfy krajowej	Od 8 do 20 w dni robocze
Portugal	211557985	Chamada Nacional	9 às 21. Dias de Semana *excepto feriados
România	021 211 08 88	Tarif apel național	8 - 20 în zilele lucrătoare
Россия	8 495 6662929	Действующие телефонные тарифы	с 8 до 20 по рабочим дням Время московское
Schweiz	031 5500 324	Tarif für Anrufe im Bundesgebiet	8 bis 20 Werktage
Suisse		Tarif des appels nationaux	8 à 20. En semaine
Svizzera		Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Slovensko	(02) 3300 2554	Cena vnútroštátneho hovoru	8 až 20 v pracovných dňoch
Suomi	030 6005203	Lankapuhelinverkosta 0,0835€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	arkipäivisin 8.00-20.00
Sverige	0775 700 500	lokalsamtal (lokal taxa)	mån-fre 8.30-20.00 lör-sön 9.30-18.00
Türkiye	212 244 0769	Ulusal arama ücreti	Hafta içi saat 09:00'dan 18:00'a kadar
Україна	044 586 2078	Міжміськи дзвінки платні	9 - 21 В робочі дні
United Kingdom	020 3347 0044	National call rate	9 till 21. Weekdays

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